FORTI DEL VENTO

Category: Cantine
business description:

Ovada “Ottotori” Vinnatur, biodynamic farming: wines to remember. In the wine cellar: no sulphites or additional yeasts, spontaneous vinification for wines that rigorously reflect the vineyard and the vine in which they have grown. Patience and tradition for the vines of the territory like Dolcetto (rosato 299, La Volpe and Ottotori), Barbera (Podej) and Nibiö (Ventipassi), which we have helped save from extinction and placed together with Albarossa (Altaguardia), which was born in one of our valleys, a new vine that belongs to us. Between the white and red is the rosato, the 299, vinified in Amphora from Dolcetto grapes of La Volpe cru. The only white vine is a Chardonnay (An Piota) from old vineyards, vinified in amphora, truly “different”. Clayey and calcareous soil, ideal for An Piota, name taken from Piedmont dialect which means “smart”, for a Chardonnay which has developed in amphora and is truly “different”.

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Premio Marengo

Marengo Award 2014:

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